

# Example Wedding Menu Pack

Hotel **plas** Hyfryd  
Narberth, Pembrokeshire

Tel: 01834 869006  
Email: [info@plashyfydhotel.com](mailto:info@plashyfydhotel.com)

If you have something in mind for your menu that doesn't appear here please, we are happy to create bespoke menus

If you have any Dietary requirements, allergies or intolerances please inform us when booking and ask a member of staff for advice



*the heart of Narberth*

# Canapé Menu

**Mini Toasts & Croutes a combination of the following toppings:**

Welsh Farmhouse Cheeses

Smoked Salmon & Herbs Cream Cheese

Mozzarella and Sun Dried Tomatoes

Perl Wen (Welsh Brie) & Onion Chutney

Perl Las (Welsh Blue) & Walnut Pâté

Home-made Pâté

Melon wrapped in Smoked Ham

Chorizo with Black Olives and Capers

Fine Ratatouille with Parmesan Shavings

BBQ Pulled Pork with Pickles

Please remember that this is only a sample of what we can offer, our chef would be more than happy to discuss any of your requirements or suggestions

Choose 3 Canapés for £ 4.95 per person

Choose 5 Canapés for £ 6.95 per person

*Traditional Wedding*  
*Breakfast Menu*



# Starters

£31.95 per Person

Choose up to **three** of the following choices

**Homemade Soup**

Choose From

*Carrot & Coriander, Minestrone, Sweet Pepper & Squash, Cream of Vegetable,  
Tomato & Basil, Leek & Potato*

**Duck Liver Parfait**

*Melba toast, Chutney & Baby Leaves*

**Creamy Garlic Mushrooms**

*Rosemary & Sea Salt Ciabatta Croutes*

**Tomato & Mozzarella Salad**

*Rocket & Balsamic Dressing*

**Melon, Mango & Pineapple Salad**

*Serrano Ham & Citrus Dressing*

**Caesar Salad**

*Smoked Bacon, Croutes, Black Olives, & Parmesan Crisps*

**Pear, Stilton & Walnut Pate**

*Lemon Vinaigrette, Celery & Apple*

**Grilled Goats Cheese**

*Sweet Peppers, Baby Leaves & Pine Nuts*

**Smoked Salmon, Prawn & Avocado Tortilla Rolls**

*Sour Cream, Cucumber & Dill*

**King Prawns & Chorizo**

*Rocket Leaves, Sweet Peppers & Garlic butter*

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*Traditional Wedding*  
*Breakfast Menu*



# Main Course

Choose up to **three** of the following choices  
plus a vegetarian option (Page 7)

**Poached Salmon Fillet**

*White Butter Sauce, Dill & Fresh Asparagus*

**Stuffed Fillet of Chicken**

*Mushrooms, Ham & Parsley with Madeira Sauce*

## Traditional Roasts

**Roast Topside of Welsh Beef**

*Homemade Yorkshire Puddings and Horseradish*

**Roast Chicken**

*Homemade Stuffing*

**Roast Loin of Pork**

*Homemade Stuffing & Apple Sauce*

**Fresh Roast Turkey**

*Homemade Stuffing, Pigs in Blanket & Cranberry Sauce*

**Shoulder of Welsh Lamb**

*Rosemary & Mint Sauce*

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## Traditional Wedding

### Breakfast Menu

# Vegetable & Potatoes

## Potato Options

Choose two of the following options to accompany your main course:

### **Boiled New**

*Tossed in Butter & Fresh Chopped Parsley*

### **Crispy Roast**

*Lightly Seasoned with Herbs & Cracked Black Pepper*

### **Roast Wedges**

*Seasoned with Rosemary & Sea Salt*

### **Dauphinoise**

*Roasted in the Oven with Cream & Garlic*

### **Duchess**

*Creamed with Thyme & Glazed with Butter*

## Vegetable Options

All main course dishes are served with a panache of fresh seasonal vegetables

Choose **two** of the following options to accompany your main course; these are served in dishes to share on the table

Cauliflower Cheese

Cheesy Leeks

Roast Parsnips with Honey & Sesame Seeds

Braised Red Cabbage with Cider & Apple

Braised Winter Cabbage with Bacon & Thyme

Roast Mediterranean Vegetables

Sweet Potato & Carrot Mash

# Vegetarian

Choose one from the following:

**Leek, Goats Cheese & Walnut Tart**  
*Winter Leaves*

**Lentil & Mushroom Cakes**  
*Cranberry & Port Jus*

**Leek, Mushroom & Chestnut Parcels**  
*Tarragon Cream Dressing*

**Tempura Style Crispy Vegetables**  
*Dipping Sauces*

**Grilled Goats Cheese Bruschetta**  
*Spinach, Walnuts & Roast Peppers*

**Wild Rice & Parsnip Sausages**  
*Carrot & Rosemary Mash & Cranberry Gravy*

**Artichoke & Courgette Timbale**  
*Crunchy Stir Fried Vegetables & Basil Cream*

**Leek, Pea & Mint Risotto**  
*Roast Cherry Tomatoes*

**Tagliatelle**  
*Basil Cream, Asparagus & Grilled Mediterranean Vegetables*

# Children's Menu

## Childs Portion of Main Course Choices

Cheese Omelette

Chicken Goujons

Fish Goujons

Scampi

Chipolata Sausages

Ham & Egg

**Served with:**

Chips, Mash or New Potatoes  
&  
Beans, Peas or Salad

## **Dessert**

Child Sized Portion of Dessert Choice

or

Ice Cream

£13.95 per child

# Dessert Menu

## **Crumble**

Choose From

*Apple & Blackcurrant, Red Summer Berries, Winter Dark Fruits*

## **Citrus Tart**

*Fruit Compote*

## **Poached Pears**

Choose From

*Orange & Grenadine Syrup or Red Wine & Spices*

## **French Apple Tart**

## **Pear & Almond Tart**

## **Fresh Fruit Meringue Nests**

## **Meringue Roulade**

Choose From

*Fresh Fruit, Red Berry, Hazelnut & Toffee or Black Forrest*

## **Trifle**

Choose From

*Tiramisu or Raspberry & Drambuie or Traditional Sherry*

## **Cheese Cake**

Choose From

*Baked Vanilla or Lemon & Lime or Raspberry or Baileys*

## **Profiteroles**

Choose From

*Chocolate Sauce or Rum & Coffee Sauce or Toffee Sauce*

## **Sticky Toffee Pudding**

## **Bread & Butter Pudding**

Choose From

*Traditional or Barabirith or Croissant Ginger & Honey*

## **Chocolate Torte**

Choose From

*Orange or Coffee & Rum*

## **Chocolate Fondant**

Choose From

*Milk & Dark Chocolate or Salted Caramel & Milk Chocolate*

All desserts are homemade, if you would like any options not listed above please ask



# Afternoon Tea

## Example Selection of Finger Sandwiches:

*Chicken Salad*  
*Beef*  
*Cheese & Tomato*  
*Egg & Cress*

Horseradish & Mustard condiments to accompany

Smoked Salmon & Cream Cheese Canapés

Welsh Cheeses on Toasted Croutes

Homemade Vegetable Crisps

Welsh Cakes

Bara Brith

Scones with Jam & Cream

Choose three of the following cakes

Carrot Cake  
Coffee & Walnut Cake  
Chocolate Brownies  
Victoria Sponge  
Lemon Drizzle Sponge  
Banana Cake  
Orange & Almond

**£18.95 per Person**

# Selective Buffet



## Meat Options

- Piri-Piri Chicken Skewers with Sweet Peppers
- Satay Chicken Skewers with Dipping Sauce
- Lemon, Garlic & Chilli Chicken Fingers
- Chicken, Mushroom & Madeira in Filo Pastry
- Potato Skins Baked Cheese & Ham
- Local Sausages Wrapped with Smoked Bacon
- Mini Pizzas - Ham
- Homemade Chicken Goujons
- Homemade Mini Beef Burgers

## Fish Options

- Smoked Salmon & Cream Cheese
- Crab, Prawn & Ginger Filo Pastry Parcels
- Homemade Fish Goujons

## Vegetarian Options

- Selection of Toasted Crostini with Welsh Farmhouse Cheese
- Mediterranean Vegetables with Sea Salt & Rosemary
- Sweet Potato, Courgette & Basil Frittata
- Spicy Vegetable Samosas
- Feta & Spinach Samosas
- Stilton & Sweet Pepper Filo Pastry Tart
- Mini Pizzas - Margarita
- Potato Skins Baked Cheese, Onions & Peppers
- Roasted Wedge Potatoes with Chive & Cream Dip

*All our Fish, Meat, Cream, Eggs & Butter is Welsh produce  
Our Fruit, Vegetables and Dairy products are sourced as locally as possible*

- Choose any **7** for **£13.00** per person
- Choose any **9** for **£15.00** per person
- Choose any **11** for **£17.00** per person

## Evening Snack Options

*To follow an early evening buffet only*



Choose one of the following:

### Homemade Mini Beef Burgers & Potato Wedges

Accompanied by  
*Mature Cheddar Cheese*  
*Homemade Relish*

### Cod Bites & Chips

Accompanied by  
*Seasoning & Sauces*

### BBQ Pulled Pork Buns & Potato Wedges

Accompanied by  
*Homemade Pickles*  
*Salad*

### Lamb Kofta in Pitta Breads

Accompanied by  
*Homemade Tzatziki*  
*Pistachio, Honey & Thyme Dip*  
*Cucumber, Feta & Red Onion Salad*

### Welsh Cheese Board

*Selection of Welsh cheeses*  
*Crackers & Traditional Accompaniments*

### Tempura Style Crispy Vegetables

*Dipping Sauces*

£7.95 per Person

# Pig Roast

## Roast Pork

*The pork is freshly cooked on the premises & is served from heated chaffing dishes*

*Fresh Bap Style Rolls  
Fresh Apple Sauce  
Home-made Sage, Thyme & Onion Stuffing*

## A Choice of FOUR of the Following Salads

*Mixed Leaf Salad  
Greek Style Salad  
Pasta Salad  
Coleslaw  
Tomato, Basil & Red Onion Salad  
Waldorf Salad  
Niçoise Salad  
Oriental Salad with Beansprouts  
Cucumber with Dill*

## With a Choice of TWO of the Following Potatoes

*Roast Potato Wedges  
New Potatoes  
Garlic Potatoes cooked with Cream  
Jacket Potatoes*

**£13.95**

Add a Dessert for an extra £4.00

# Mexican

## **Carnitas – Pulled Pork**

*Slow cooked pork with Onions, Garlic, Cumin, Oregano & Chilli*

Served With Bowls of:

*Tortillas  
Red Onions  
Sweet Peppers  
Pico De Gallo  
Cucumber & Mint*

Accompanied by:

## **Mexican Red Rice**

*Freshly cooked rice with tomatoes, herbs & spices*

## **Nachos**

*Homemade with Melted Cheddar & Jalapeños*

**Sweet Corn on the Cob**

**Homemade Guacamole**

**Sour Cream Dip**

**Hot Chilli Salsa**

**Mixed Bean Salad**

**Green Salad**

**£14.95**

Add a Dessert for £4.00

Add mini Mojitos/Margaritas for £3.00

# Moroccan

## **Fragrant Spiced Lamb**

*Slow roast with Cinnamon, Lemon, Mint & Cumin*

Served With:

*Rice, Lentils & Almonds*

Accompanied by:

## **Kofta Meatballs**

*Cooked in Tomato, Garlic & Oregano*

## **Jewelled Couscous**

*With Chickpeas, Sweet Pepper & Pomegranate*

**Flat Breads**

**Homemade Hummus & Olives**

**Fattoush**

*Mixed Salad*

**Spiced Wedge Potatoes**

**Tomato, Red Onion & Parsley Salad**

**£14.95**

Add a Dessert for £4.00

# Caribbean

**Jerk Chicken**

**Spiced Pork & BBQ Ribs**

Accompanied by:

**Creole Rice**

*Sweet Peppers, Red Onion, Coriander & All Spice*

**Roast Vegetables**

*Sweet Potatoes, Chickpeas*

**Cajun Wedges**

**Black Bean Sweet Pepper Salsa**

**Hot Slaw Salad**

**Mixed Leaf**

*Sweet Chilli & Lime Dressing*

**£14.95**

Add a Dessert for £4.00

Add mini Pina Colada/Caribbean Punch for £3.00